

VERMONT FEDERAL
CREDIT UNION presents

SEVEN DAYS

MENU & EVENT GUIDE

APRIL 27-MAY 4, 2012

vermont RESTAURANT week

vermontrestaurantweek.com

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VERMONT FEDERAL
CREDIT UNION presents

SEVEN DAYS

vermont **RESTAURANT** week

APRIL 27-MAY 4

TO BENEFIT

Vermont Foodbank

Stick a
fork in it!

Take a picture of your Restaurant Week meal with a fork stabbed into it. Then upload it to our Facebook page at facebook.com/vermontrestaurantweek. The best photo will win its photographer dinner for two at a participating restaurant!



Been meaning to try that restaurant everyone is talking about? Now's your chance to dig in!

Chefs, farm-to-table foodies will converge to celebrate the state's vibrant food culture during the 3rd Annual Vermont Restaurant Week.

For eight days, 80+ restaurants in Burlington, Stowe, Montpelier, Rutland and beyond will offer special prix-fixe

a field-to-fork festival!

meals at one of three price points — \$35, \$28 or \$15 per person — depending on the fare. Try lunch specials for \$15 or less.

Vermont Restaurant Week isn't just about enjoying steak frites and maple-crème brûlée. It's also a celebration of the state's incredible farmers and artisan food producers. Vermont is a leader in the farm-to-table movement and boasts more craft brewers and cheese makers per capita than any other state.

A packed week of foodie events (see pages 4-5) kicks off on Thursday, April 27, with the **Sweet Start Showdown**, a festive dessert competition among 10 of the state's most talented pastry chefs, at the Higher Ground Ballroom in South Burlington. Scores from celebrity judges and attendees decide which confection will be awarded Vermont Restaurant Week's Signature Sweet.

On Sunday evening April 29 at Palace Cinema, diners will enjoy a revival of Ang Lee's classic **Eat Drink Man Woman** and sample authentic Chinese

dumplings, Dreaming Tree Wines and Wolaver's Fine Organic Ales at the pre-screening cocktail hour. Renowned foodie author Barry Estabrook and food writer Mariahila Costa will meet up at Burlington's New Moon to present **"Unlocking the Food Chain,"** a Monday evening salon exposing the hidden lives of the foods we eat. Teams of savvy food-truck favorites compete for prizes during Tuesday night's popular **Culinary Pub Quiz** at Nectar's in Burlington. Restaurant Week's Friday evening finale introduces судак lovers to the up-and-coming beer cocktail at **"Beers 'n' Brews."** A brewer from Otter Creek Brewing Co. leads a demonstration and tasting of the trendy Siberian w/ Red Square.

Affordable
child care is also part of the deal. Parents can enjoy a quiet dinner for two knowing that kids are safe and supervised at the Greater Burlington YMCA.

Professional, trained childcare providers will be on duty the evenings of Friday, April 27, and Saturday, April 28. See page 6 for pre-registration details.

Want to give? Donate to Vermont Foodbank

— the beneficiary of Restaurant Week — by contributing the money you saved on your eating adventures to the virtual food drive on our website. Better yet, take out your mobile phone right now and text "FOODIE NOW" to 52200 and make a \$10 mobile donation.

The contribution will show up on your phone bill. In addition to all the love you send Vermont Foodbank this week, Seven Days will donate 10 percent of sponsorship and event proceeds to this worthy cause.

We hope you're hungry, because it's almost time to get your fix!



PARTICIPATING RESTAURANTS

LUNCH DEALS

August First	7
Bakerester's Restaurant	16
Big Picture Cafe and Theatre	22
Bluebird Tavern	7
Cafe Provence	19
Charlie's Rotisserie & Grill	12
City Market/Okanagan River Co-op	7
Connor's Kitchen	24
Cosmic Bakery & Cafe	25
East Side Restaurant, The	24
El Cortijo Taqueria y Cantina	8
Farmhouse Tap & Grill	9
Foundry Pub & Grill	27
Frieda's Taqueria and Grill	23
Mexicali Grill & Cantina	34
New Moon	10
Our House Bistro	13
Pauline's Restaurant & Cafe	12
Porkette	12
Shepard's Pie Restaurant	20
Sweetwaters	11
Three Penny Taproom	27
Three Tomatoes Trattoria	—
Burlington	11
Three Tomatoes Trattoria — Williston	—

\$15/PERSON

Cafe Provence	19
Charlie's Rotisserie & Grill	12
El Cortijo Taqueria y Cantina	8
Farah's Place	9
Our House Bistro	13
Pauline's Restaurant & Cafe	12
Prohibition Pig	21
Pulcinella's	12
Reservoir	21
Streepie Market	25
Three Penny Taproom	27
Two Brothers Tavern	18
Union Jack's	12

\$25/PERSON

Bon Appétit	17
Burkester's Restaurant	16
Bearded Frog	16
Belted Cow Bistro	15
Big Picture Theater and Cafe	22
Black Door	26
Black Sheep Bistro	17

Bobcat Cafe and Brewery	18
Cafe Provence	19
Cosmic Bakery & Cafe	25
Daily Planet, The	8
Das Birnhaus	8
Dunkin' (Duende)	8
East Side Restaurant, The	24
El Gato Cantina	9
Farah's Place	9
Farmhouse Tap & Grill	9
Foundry Pub & Grill	27
Frieda's Taqueria and Grill	23
Junior's Baking	14
Karma	25
La Villa Bistro & Pizzeria	16
Mad Taco	26
Mad Taco The (Montpelier)	26
Mexicali Grill & Cantina	14
Morgan's Pub & Grill at the Three Station Inn	20
One Federal Restaurant & Lounge	25
Our House Bistro	13
Pauline's Restaurant & Cafe	12
Prohibition Pig	21
Pulcinella's	12
Reservoir	21
Streepie Market	25
Three Penny Taproom	27
Two Brothers Tavern	18
Union Jack's	12

\$35/PERSON

3 Squares Cafe	27
A Single Potato	6
American Roastbread	6
Burlington Hearth	6
Arvada Grill and Pub	20
Bar Antidote	17
Belted Cow Bistro	15
Blue Paddle Bistro	25
Bluebird Tavern	7
Cafe Provence	19
Caroline's Fine Dining	15
Church & Main	7
Farah's Place	9
Harrington House Inn and Restaurant	20
Hen of the Wood at the Great Mill	21
Houblon at Stowe Mountain Lodge	28
Kitchen Table Bistro	22
LA Armando	9
Lago Trittoria & Catering	24
Le Behévédié	24
Leung's Bistro	10
Michaels on the Hill	21
Monty's Old Brick Tavern	14
Pestou	10
Petitive Pie 2	26
Red Clover Inn & Restaurant, The	19
Salt	27
Starry Night Cafe	17
Three Tomatoes Trittoria	—
Rutland	19
Toscana Cafe/Bistro	22
Tourterelle	18

Browse menus on your phone at:
m.vermontrestaurantweek.com



HNGRY 2 GIV?



Vermont Foodbank

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EVENTS
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restaurant
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VERMONT
RESTAURANT
WEEK

APRIL 27-MAY 4

PARTICIPATING RESTAURANTS

SPECIAL EVENTS

Sweet Start SMACKDOWN

Dessert comes first at this Restaurant Week kick-off battle where 10 pastry chefs from every corner of the state compete while foodies from Combined scores from celebrity judges — Ben & Jerry's cofounder Jerry Greenfield and pastry chef/author **Gesine Bullock-Prado** — and voters from you decide the winner of Vermont Restaurant Week's Signature Street. Guests have two hours to taste every tempting dessert, and then tally up which to choose their favorites — all while enjoying a craft beer or local juice from Burlington's popular pre-party hangout **Grange**.

Thursday, April 26, 5:30-8:30 p.m. at Higher Ground Ballroom, 1214 Main Street, South Burlington. Tickets \$8 advance/\$10 day of. At highergroundvt.com

The Chef-testants

- Robert Alger, Trapp Family Lodge (Stowe)
- Miguel Bernard-Kivim, Chef Papa Gino's Free (Burlington)
- Terry Coochette, Cecilia's Kitchen (Hinesburg)
- Theodore Damaskos, Trap Door Bistro House & Café (Quechee)
- James Giola, the Pitcher Inn (Winooski)
- Natasha Jernakoff, Crave Baking Co. Bakery (Burlington)
- Jason Lasaug, the Bounding Frog (Shelburne)
- Nick McKeon, Cloudland Farm Restaurant (North Franklin)
- Mike McCarthy, Cosmic Bakery & Café (St. Albans)
- Paul Meeknick, August First (Burlington)



Culinary Pub Quiz

Play seven rounds of delicious trivia — including questions about food in music and movies. Hosted by **Nectar's** and emceed by **Top Hat Eatery**, the evening promises plenty of prizes and mountains of gravy fries. Arrive early, 10 tables go fast. Trivia encouraged.

Thursday, May 7, 7:30-10 p.m. at Nectar's, 281 Main Street, Burlington. Free.

Booze 'n' Brews: Meet the Beer Cocktail

Bear cocktails are the hottest bar trend you might not have heard of. If you've never sipped a Michelada — or even a Black Velvet — then join **Ottau Creek** head brewer **Mike Gerhart** and **Red Square** mixologists as they blend Wolaver's suds into uncommon and delicious libations.

Friday, May 8, 6-8 p.m. at Red Square, 136 Church Street, Burlington. Free.

A Food Salon: Unlocking the Food Chain

Last year acclaimed food writer **Barry Estabrook**'s book *Butcher* ignited a national dialogue on industrial agriculture. In her books and nationally syndicated food column, food writer **Marielos Costa** has explored the food we bring home to our families. Together, they'll discuss the surprising, hidden stories behind the food we eat, and how we can make better choices for our bodies and our planet.



Complementary light snacks served at the salon. Beverage bar featuring *Brewing Tree* wines and Vermont's own **Wolaver's Organic Ales** available for purchase.

Monday, April 30, at **New Moon Cafe**, 150 Cherry Street, Burlington, 5:30-7 p.m. \$5 donation.

APRIL 27-MAY 4

Foodie Flick: Eat Drink Man Woman

In *Art of Love's* 1994 Taiwanese classic, *Eat Drink Man Woman*, a well-meaning chef's life revolves around the opulent Shanghainese culture he makes for his three adult daughters. The catch—he's lost his sense of taste. The visual feast features more than 100 Chinese delicacies, some to heal the family's broken hearts—and palates.

Arrive early for a free taste of delicacies **Chinese dumplings prepared by A Single Pebble**. The cash bar features beers from *Dreaming Tree* Wines and Vermont's own *Wolfeboro Pine Organic Ale*. And, yes, you can bring your drinks into the theater!

Sunday, April 26, at Palace 9 Cinema, 10 Fayette Street, South Burlington. Cocktails hour 4:30 p.m., showtimes 5:30 p.m. \$7. 802-864-5312

Parents' Night Out

Even foodies with kids have no excuse to missout on Restaurant Week. Thanks to the expert childcare providers at the Greater Burlington YMCA, parents can enjoy a Friday or Saturday night on the town while their little ones do at the Y.

Childcare is available **Friday, April 27, from 6 to 8:30 p.m. and Saturday, April 28, from 5:30 to 8 p.m.** Food and beverages are included in the reduced fee (\$10/childcare), \$14/child (maximum) per child, ages 2 through 12. Partial payment is required to 10 children/night. Preregistration is required.

Call 862-5632 to sign up your date, and don't forget to make your dinner reservation on ASAP. Weekend tables will fill up fast!



EVENTS AT A GLANCE

THURSDAY, APRIL 26

SHREWT START SHACKDOWN

Desert comes first at this restaurant Week-eve kickoff where 10 pastry chefs from every corner of the state compete and goodies float. Higher Ground Eat Room, 1214 Wilton Road, South Burlington. 5:30-8:30 p.m. Tickets, \$8 advance, \$10 day of. High groundwater cost or 802-652-0777.

FRIDAY, APRIL 27

PARENTS NIGHT OUT

Affordable care for children ages 2 through 12 at the Greater Burlington YMCA 286 College Street, Burlington. 6-8:30 p.m. \$10 members, \$14 nonmembers. Preregistration required. 862-5622

SATURDAY, APRIL 28

PARENTS NIGHT OUT

Affordable care for children ages 2 through 12 at the Greater Burlington YMCA 286 College Street, Burlington. 6:30-8 p.m. \$10 members, \$14 nonmembers. Preregistration required. 862-5622

'SPRING INDOOR FARMER'S MARKET

Buy local meat, cheese, bread and baked goods, early microgreens and seedlings, lamb ribs and lamb products, tea, chocolates, hot sauces, soaps, clothing and jewelry. Also featuring live piano music and a playground. Big Picture Theater and Latinx Artistic Theater, 42 Carroll Road, Williston. 10 a.m.-4 p.m. Info: 496-8994

SUNDAY, APRIL 29

FOODIE FLICK: EAT DRINK MAN WOMAN

Proceeding on Matlin hour with free Chinese delicacies from A Single Pebble and cash bar. See descriptions at left. Palace 9 Cinema, 10 Fayette Street, South Burlington. Cocktails hour 4:30 p.m., showtimes 5:30 p.m. \$7. Info: 864-8610

MONDAY, APRIL 30

A FOODIE FLICK: UNLOCKING THE PROUDHOMME

Food writer Barry Prodkarow, author of *Tonkatsu* and author Marisa L'Esperance explore the hidden life of lost New Mexican 152 Cherry Street, Burlington. 5:30-7 p.m. \$5 donation. Info: 864-5864

TUESDAY, MAY 1

CULINARY PUB QUIZ

Arrive early for seven rounds of Feldee trivia—12 bites (plus last). Hector's, 188 Main Street, Burlington. 7:30-10 p.m. Free. Info: 864-4771

*Event is not organized by, nor directly related to, Vermont Restaurant Week.

***MAY DAY DINNER: THE FISHMONGER AND THE PRINCE OF PORK** A five-course dinner paired with wines from southern Italy supplied by Caliente Beverage and Beverage Merchants. From wood-fired Il Foco Mozzarella Fish and Healthy Living Market's butcher Frank Pepe present four courses of seasonal, sustainable seafood and Vermont-raised pork. These Tomatoes Trattoria, 83 Church Street, Burlington. 6 p.m. \$55 inclusive. Reservations required. 660-9888

WEDNESDAY, MAY 2

***ARVIND'S PUB QUIZ** Hosted by Top Hat. Entertainment sponsored by Long Trail Brewery. Arvind Grill & Pub, 3 South Main Street, Waterbury. 7:30 p.m. Free. Info: 864-8903

IN THE SEASIDE MARKET KITCHEN WITH

MICHAEL BENNETT Get hints about buying the freshest in-season produce. Healthy Living Market & Cafe, 229 Church Street, South Burlington. 5:30-8 p.m. \$20. Register: 863-2593 ext. 1

THURSDAY, MAY 3

SNACK BOSS: SECRETS OF A SAUCER

Learn the art of sauce preparation from Nina Lourau Goldsmith. Healthy Living Market & Cafe, 229 Church Street, South Burlington. 5:30-8 p.m. \$45. Register: 863-2369 ext. 1

FRIDAY, MAY 4

BROOKLYN BREWS: MEET THE BEER

COCKTAIL Fresh-off Restaurant Week with an unexpected selection of adventurous beer cocktails. Red Square, 126 Church Street, Burlington. 6 p.m. No cover. Info: 864-5884

GIRLS NIGHT OUT: ANTIPASTI

You and your best girlfriends will work together to cut, cook, mix, measure, marinade and eat your way to an outstanding plate of traditional Italian finger foods. Healthy Living Market & Cafe, 229 Church Street, South Burlington. 5:30-8 p.m. \$65/pair. Register: 863-2593 ext. 1

SATURDAY, MAY 5

*CINCO DE MAYO @ THE PUMP HOUSE &

HOTEL JAY COURTYARD Live music by Carnivous Roots. Mexican street tacos. Tequila sipping and the classic margaritas charros, micheladas and, of course, margaritas. Giveaways from LandShark & Bud Light Lime. 8:30 p.m. Pay Read Jay 2-7 p.m. Info: 321-2500

***RICHMOND CHOCOLATE WALK** Taste chocolate treats from 20 participating businesses to benefit Odyseey of the Hand team at Camel's Hump Middle School. Only 250 tickets sold. \$20/person. Info and tickets, vta-fu@verizon.net.

SPECIAL EVENTS SCHEDULE



FIND FOODIE
EVENTS
vermont.restaurantweek.com

BURLINGTON



FIND US ON
FACEBOOK

Post your
Restaurant
Week updates
on our wall
starting at 6 p.m.
every day.

Upload photos
of your meals
(see p. 2) and
check in for
daily contests
and giveaways.

MENU GUIDE

RESERVATION

PLANNER

	1st Restaurant Choice	Phone	2nd Restaurant Choice	Phone	Res. Time
Fri., April 27					
Sat., April 28					
Sun., April 29					
Mon., April 30					
Tue., May 1					
Wed., May 2					
Thu., May 3					
Fri., May 4					

A Single Pebble

130 Bank Street, Burlington, 802.860.6000

A Single Pebble will offer its special tasting menu for Restaurant Week.

The menu is for the entire table and consists of smaller portions of regular menu fare, specials and dishes that will never appear anywhere else. What you will receive is up to the chef. Each dish is brought to the table as soon as it is ready and is meant to be shared family-style.

The Tasting Menu is available either a la carte or a la carte plus.
Due to the seasonal nature of the meal, A Single Pebble cannot accommodate special dietary restrictions or allergies.

This is a sample menu.
Restaurant Week offerings may differ from those listed below.

CHOOSE A SPECIAL TASTING MENU

DIM SUM PLATTER

Featuring two types of dumplings:

Mock Ed

Double Garlic Broccoli

Spicy Three-River Soup

Beijing Street Noodles

Lobster, Crispy Grandmother's Egg With Hong Kong Sauce

Jasmine Tea-Smoked Duck
on Rice Cake Noodle

Keeper's Beef

GARDEN MARMALADE FRENCHES

Topped with a candied walnut.

Creamy Milk Tapioca
Pudding With Fresh Fruit

\$35



American Flatbread — Burlington Hearth

118 St. Paul Street, Burlington, 802.299.8

Each course comes with a New England beer pairing.

APPETIZER OPTIONS

Wild-Ramp Vichyssoise

Pitchfork Farm Microgreens
With pickled fennel, sunflower, radish and peppers, quince,

Dark Leaf Lettuce and quail bacon

ENTREE OPTIONS

Choose one of the following (not à la carte), or do half-and-half:

Wild-Ramp Purée, Longwood Farm Tomatoes,
Pickled Fiddleheads and Doe's Leap Cheese
Ducks & Thompson Farm Grilled Barbecue Pork,
Apricot Chutney and Spicy Cabbage Slaw

DESSERT

Maple Bread Pudding

With homemade custard and cream

\$15

AMERICAN FLATBREAD

Menus in this section will be offered April 27-May 4.
Reservations are recommended for all restaurants.
Find reviews, directions and menu details at
vermontrestaurantweek.com.

= New to Restaurant Week in 2012

August First

143 S Champlain Street, Burlington, 540-0060

Closed Sunday

LUNCH SPECIAL

Cap of Soup

Chowder change daily

Any Sandwich on Our New Rosemary Roll

Choose sandwich or sandwich, curried chicken or left salad.
BLT, salmon salad, and veggie and cheese

Chewy Double Ginger Cookies



Church & Main

1548 Church Street, Burlington, 540-3040

Closed Sunday and Monday

APPETIZER OPTIONS

Wild Mushroom Caponata

Wild mushrooms, local onions, squash and sun-dried tomato

Maple Glazed Peck Belly

Washing fresh Peck pork, maple-sage egg and bacon

House-Cured Salmon Gravlax

With white horseradish and onion gelato

ENTREE OPTIONS

Potato-Crusted Dog-Bone Cod

With feta cheese and chive mustard-garlic oil

Grilled Chicken Statler

With butter-braised endives, fiddlehead ferns and manchego salt

English-Pea Agnolotti

English-pea and mescarpone filling, truffle cream, truffle-butter sauce, and Pecorino Romano

DESSERT OPTIONS

Lemma-Perry Seed Strawberry Shortcake

Passion-Fruit Panna Cotta



CHURCH & MAIN

Bluebird Tavern

618 St Paul Street, Burlington, 540-1768

ENTREE OPTIONS

Hand-Cut Macaroni

With pork, mozzarella and the rip-cheese

Goat Burger

With Vermont goat, lettuce and spinach pesto

Bitter-Poached Cod

Served with pickled cucumber, rock shrimp and mizuna's lettuce

DESSERT OPTIONS

Butterscotch Pot de Crème

With hazelnut brittle

Creamy Cheese Ice Cream

Topped with blueberry sauce

BLUEBIRD TAVERN

City Market/ Onion River Co-op

612 Wisconsin Avenue, Burlington, 540-3659

REGIONAL BAKED ITEMS

Spicy Spring Sandwich

Thinly sliced roundbread sandwich with spicy pepper relish, mayo and horseradish, plus provolone, lettuce, tomato and banana peppers (for an extra kick)

AVAILABLE VEGETARIAN (\$5.99) OR WITH SALAMI (\$7.99)



Onion River Co-op

BURLINGTON



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EVENTS
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APRIL 27-MAY 4

BURLINGTON



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15 Church Street, Burlington 862-0647

DESSERT OPTIONS

Warm Baby Leek Salad:

With candied pecans, Roasted Family Farm Goat's Milk, Dried Zests and Sherry vinaigrette

Brined-Sheet-Rib Arancini:

With parmesan sauce and roasted Anaheim peppers

"Loc Bagu"

Arctic char tartare, creamy clams and baguette chips

DESSERT OPTIONS

Lamb Shank Sliders:

With lamb shank, shaved romaine and redcurrant vinegar slaw

Potato-Crusted Tofu Chop:

Vermont Bay tofu with wasabi slaw and whole grain mustard cream

Olive-Oil-Poached Tuna:

With gremolata, lemon, white beans and goat cheese yogurt and gremolata kale

DESSERT OPTIONS

Maple-Pecan Praline Ice Cream Sandwich

Rhubarb-Mascarpone Parfait

\$15



iDuino! (Duende)

30 N. Winooski Avenue, Burlington 863-2046

Duino! (Duende) will toast the world during Vermont Restaurant Week. A new menu will be available every night, filled with the freshest, finest produce of all the local farms, cheeses and producers from Vermont farmers. Menus will be posted on the Duino! (Duende) Facebook page one day before it is available, served from 6 p.m. to 10 p.m.

Cuisine Schedule

Tues-Fri, 27-30

Mediterranean/
European cuisine

Sat-Sun, 28-29

South American cuisine/
Southern comfort food

May 1-2

Ethiopian cuisine

May 3-4

Far East/Asian cuisine

\$15

EXAMPLES FROM CURRENT MENU

DESSERT OPTIONS

Duende Salad (Vermont)

Tomatoes (Vermont)

Corn Fritters (Thailand)

DESSERT OPTIONS

Mushroom Burger (Nepal)

Chilean and Wedges (USA)

Dancing Noodles (Korea)

DESSERT OPTIONS

Baklava (Mediterranean)

Charros (Mexico)

Skin Bo Milkshake (Asia)

iDuino!
(Duende)

Das Bierhaus

175 Church Street, Burlington 862-0400

Closed Monday

Braised

Slices of hand-tenderized flank steak rolled with sautéed leeks and topped with a blend of bacon, onions and pickles, and served with a side vegetable medley.

Chef's recommended side: *kluski*

Penne and Cheese

With grilled asparagus

Chef's recommended side:
kluski, green beans

DESSERT

Apfel Fritter à la Mode

Chef's apples are battered and fried, tossed in cinnamon sugar, then drizzled with our housemade honey. Served warm and served with vanilla ice cream.

\$15



El Cortijo Taqueria y Cantina

150 Bank Street, Burlington 867-1653

\$10 DINNER SPECIAL

DESSERT OPTIONS

Cheese Queso, served with
Special meat and frijoles

Ensaladas

Local spinach, fresh red romaine, house-made queso blanco and/or queso

Locro de Puerco

Guisado and very shredded
pork belly. Halved baked
breaded cubanos

Chimarras

Grape Nuts, baked quinoa
and organic Mame beans with
diced ham

Desserts

\$15 DINNER MENU

DESSERT OPTIONS

Copa de Soja

Cup of tortilla soup. Chipotle
Valley Creamery queso fresco and
sour cream

Verdechosa on Ricosabeche

House-pickled veggie

Ensaladita

Local greens and radishes with
melted cabbage, rice/potato
and rice/mashed potatoes

DANCER

Cheese Queso, served with
Spanish rice and frijoles

Options at left.

DESSERT OPTIONS

Flax, Choco or
Spicy Brownie

El Gato Cantina

160 Church Street, Burlington, 540-3095

APPETIZERS OF CHOICE

Guanaco

With fresh cherry tomatoes, cilantro, onions and tomato

Adobe Shrimp

Grilled shrimp, New Mexican chiles and lime crema

Lobster Tacos

Bogata Farm beef
Misty Knoll Farms chicken rolled in corn tortillas, crispy fried and served with house guacamole and sliced onion rings

Tacos Rellenos

Fresh ground, black beans, tortilla chips, pico de gallo, sour cream and guacamole with al pastor-style ensaladas

CAKES & OPTIONS

Local Chicharrones

Slow braised crispy fried Venezuelan Pork Belly served with mani-potato and plantains, pepper� meat, topped with red onion and jalapeño-vinegar

Venezuelan-Style Red Snapper
Braised red snapper topped with a sweet and spicy citrus, orange and olive sauce, served with rice and beans

Misty Knoll Farms Chicken Molé

Roasted local chicken, smothered in house made sauce served with rice, beans and corn tortillas

Royalton Farms Sirloin Ranchitas

Grilled braised local beef rolled in corn tortillas, topped with crema, pico de gallo, served with rice and beans

Sheffield Seitan Burritos

Authentic grilled local seitan, fresh veggie and local beans stuffed in flour tortillas, topped with crema, salsa and beans

DESSERT OPTIONS

Tres Leches Cake

Vanilla Flan

Crispy Sopapillas

With house made ice cream

Banana Flanitas

\$5



The Farmhouse Tap & Grill

160 Bank Street, Burlington, 863-5200

\$10 DINNER SPECIAL

APPETIZER OPTIONS

Vermont Soy and Mushroom Burger

With house bacon, mushroom swiss and arugula

Hausmeade Bacon Sandwich

On Deli Paper, bacon, cheese, with Griffin cheddar, bacon mustard and pickles, and onions

Pasture Raised-Chicken Salad

With Vermont arugula, local greens, cloth bound cheddar, salt and vinegar

\$25 DINNER MENU

APPETIZERS OF CHOICE

Green Salad

Local greens, Jerseyville Bettles Farms baby fennel, Dosa Long-chives and herb vinaigrette

Mutinated Local Spring Vegetables

With pita chips and mint yogurt

Misty Knoll Farms Popcorn Chicken

With butter milk ranch and lime green

CAKES & OPTIONS

Baked Jericho Serranos

Farm Garlic Sausage
On a hoecakes de bresaola with
Pomodoro sauce

Farmhouse Veggie Burger

With arugula, cheddar, bacon and
Pritchard Farm microgreens

Handmade Maplebrook Farm Ricotta Gnocchi

With bacon and mushrooms and
smoked gouda

DESSERT OPTIONS

Lavender Parfa Cotta

With shortbread and whipped
cream frosting

Rhubarb Upside-Down Cake

With vanilla ice cream

Chocolate Stout Cake

With chocolate frosting



Farah's Place

147 N. Winooski Avenue, Burlington, 540-3099

Closed Monday

\$15 & \$35 DINNER MENU FOR TWO

APPETIZERS OF CHOICE

Child (black beans or fajita)

Green Salad

Lettuce, tomato, croutons, cheese and ranch dressing, with spicy Caesar dressing

Shirazi

Diced tomatoes, red onion, cucumber and parsley with house-made shallot and olive oil dressing

ENTRÉES

Braised Lamb Shank for Two

Served over rice pilaf, also served with fresh dill, parsley, cilantro and lemon juice

ENTRÉES

Tah Chai for Two

Balti-style rice with lamb shanks, yogurt, saffron and dried fruit garnish

\$25 FAJITAS DINNER FOR TWO

APPETIZER SAMPLER PLATE

Choices include eggplant, zucchini and yellow bell peppers (grilled or baked), zucchini and yellow squash (steamed or sautéed), bell peppers (steamed or sautéed), zucchini (steamed or sautéed), bell peppers (steamed or sautéed), yogurt, jalapeños and nachos (grilled or baked)

ENTRÉE

Falafel Plate for Two

Spiced falafel with hummus and tabouli, served with falafel and yogurt



DESSERT FOR ALL MEALS

Baldies

Served with elegant Persian-style cream

L'Amante

120 College Street, Burlington, 863-5230

Please order earlier the weekend and pre-order; the changes the menu daily.

The menu below is a sample.

Closed Sunday and Monday

APPETIZERS OF CHOICE

Carpettes of Roasted Portobello

With mozzarella and truffled basil

Poached Egg

With soft and runny poached eggs

Panzette-Wrapped Roasted Prunes

With blueberries, shaved Parmigiano and honey-orange reduction

SECOND COURSES

Grilled Hanger Steak

With white beans puree and caper pesto

Grilled Swordfish With Capers

Roasted Log of Lamb
With gorgonzola sauce and red wine reduction

\$35

ENTRÉES

Spaghetti, Garlic,

Artichokes, Lemon,

Thyme and Chili Flakes

Penne Bolognese

Ricotta Gnocchi, Peas,
Pasta Beans and Oyster
Mashed Potatoes



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Leunig's Bistro & Café

113 Church Street, Burlington, 863-2778

A LA CARTE LUNCH SPECIALS**House Salad**

Baby greens, Belgian endive, purple potato and maple-vinaigrette.

Soup or Frites

French vegetable and white-bean soup, with Aïoli and potato.

Omelet Soupe Gratinée

A bistro classic, with melted cheese and a blend of cheeses.

LAUREL OF LEONIE**Beef Wellington****Peppadew-Dusted Cauliflower "Steak"**

Fan-roasted cauliflower topped with sautéed button mushrooms, chives, red pepper flakes and cashew, garn "cheese," and served with caper-tomato-garlic puree and mustard-honey sauce.

Steak Frites

Marinated grilled steak with paté, wine demi-glace, horseradish sauce and French fries.

Dessert Options**Homemade Chocolate Truffle****Houmous de French Macaron****\$35****LEUNIG'S**
BISTRO & CAFÉ**Pistou**

61 Main Street, Burlington 840-1983

This is a sample menu.

Preston Woods offers many dishes from above listed below.
To take advantage of the freshest seasonal produce, the chef will determine
the Restaurant Week menu weekly.
Closed Monday.

A LA CARTE DINNER SPECIALS**Arugula Salad**

With feta, lettuce and dressing.

Celery Root and Turnip Soup

With shaved ed of leek.

LAUREL OF LEONIE**Lamb Shoulder**

With glazed carrots, parsnip, herbed wild rice.

Misty Knoll Farms Chicken

With mashed potatoes, squash and gravy.

Dessert Options**Espresso Pastry Cotta**

With berry coulis and chocolate.

Assortment of House Ice Creams and Sorbets**\$35**

New Moon

150 Cherry Street, Burlington, 863-3835

Closed Saturday

#1 LUNCH SPECIAL

Choose either from one of three categories listed. All meals come with house salad or choice of green beans, including veggie and gluten-free options.

LAUREL SIDE SALAD OPTIONS**Chicken Caesar Wrap**

Tomato, Basil and Mozzarella

Nantucket Chicken

Breaded chicken, creamy blue cheese dressing, arugula, tomato and fresh cracked black pepper.

Vegan Curried Chickpea Salad

Red Lentil Baking Co. bread,
Veggie ribs, lettuce, tomatoes and pickle.

SIDE SALAD OPTIONS**House**

Field greens, corned red peppers,
Vidalia goat cheese, tomatoes,
carrots and Italian vinaigrette.

Spinach

Spinach, sliced mushrooms, red
onions, hard-boiled egg, turkey
bacon and feta cheese crumbles.

Ceser

Romaine, Parmesan, toasted
monds, fresh-cracked black
pepper and Caesar dressing.

Vegan Red and Green

Field greens, tomato, salsa, fresh
arugula, mozzarella, cucumbers and
homemade mango vinaigrette.

SOUP OPTIONS

Chilled soups daily, the a la
menu always.

Chicken and Dumpling**Tomato Bisque****Truffled Corn Chowder****Wheat Bean Florentine****Creamy Rose-Garlic****NEW MOON**

Ri Rá Irish Pub

123 Church Street, Burlington, 863-0421

A LA CARTE DINNER SPECIALS**Deep Fried Artichoke Hearts**

With lemon thyme salt

Grilled Shrimp With Fresh Slaw**LAUREL SIDE SALADS****Three-Mushroom-House-Tomato Florentine**

With herbled polenta.

Grilled Cioppino-Lime Chicken

With mashed potatoes and roasted vegetables.

Top Sirloin Steak

With bacon-wrapped onions and house Flanadise.

Dessert Options**Bailey's Chocolate Mousse****Rice Pudding****\$35**



Scuffer Steak & Ale House

140 Church Street, Burlington, VT 05401

DESSERTS

Brownie Sundae, Braised Short-Rib Reuben
With Swiss, melted Swiss, sauerkraut and caramelized

ENTREE

Grilled Sockeye Salmon

Creamed with butter and the "Bacon" beans,
and roasted shaved tomato-vanagrette.

DESSERT

Flourless Chocolate Torte

With mouth-watering sugar-cup chocolate mousse
and whipped cream.

\$15

The Scuffer STEAK & ALE HOUSE

Sweetwaters

120 Church Street, Burlington, VT 05401

\$10 LUNCH SPECIAL

CHICKEN OPTIONS

Borden Farm Beef Burger
Chef grilled Borden beef, Borden
Farm Green Mountain Grapery
cheese and white truffle Fries
\$10

Steamed Maty Russell Farms

Chicken Salad

House-made Maty Russell chicken,
dried cranberries, toasted almonds
and pepita seed salad with Borden
Feta in a raspberry vinaigrette

**Tortilla Soup and
Grilled Cheese**

\$25 DINNER MENU

DESSERTS OF THE DAY

Homemade

Charterterton Plate

Our 1/2 selection of homemade
entrees and side dish served with
aromatic, dried-cherry compote
and homemade frozen custard.

**Artichoke, Spinach
and Brie Dip**

Borden Farm feta, arugula
hearts, spinach, pita bread & Gouda
Bacon croutons baguette

Long-Trail Beer-Braised Moussaka

Jumbo-Macaroni ratatouille, Borden
Farm Ale, North Country
Buckwheat farro, moussaka,
shredded Borden, Brie, kasha and
crispy fries

ENTREE OPTIONS

Pork-Searred Salmon
Filet of Atlanta salmon, Kitty-Gring
Gruyere Company polenta fritta and
tomato caper relish

Aragula-Pesto Pasta

Fusilli pasta, romaine arugula,
grape tomatoes, homemade arugula
pesto and Maplebrook Farm feta

Borden Farm Bltto-Steak

Borden Farm no-meat, paleo
marinated leafy steak, Cabot sharp-
cheddar mashed potatoes, Borden
Vineyard red wine deglaze and
vegetable stir fry

DESSERT OPTIONS

Vermont Maple Crème Brûlée
Mint-Chocolate-Chip Soufflé
Ice Cream

Sweetwaters

Shanty on the Shore

181 Battery Street, Burlington, VT 05401

APPETIZERS

Shade Island Calamari

Batter-fried calamari, lightly breaded, fried and tossed with business peppers,
garlic butter, salt and pepper

ENTREE

Maple-Ginger Salmon

Almond-crusted, broiled in pure Vermont maple syrup
and fresh, steamed ginger

DESSERT

Shanty Pie

Our very own hand-made chocolate coconut pie

\$25



Three Tomatoes Trattoria

69 Church Street, Burlington, VT 05401

Three Tomatoes Trattoria

Maple Tree Place, 192 Southwood Street, Williston, VT 05495

\$10 ITALIAN STREET FOOD LUNCH

All items shown on the outdoor menu

Insalata Verde e Pomodoro Crostini

Sliced green and yellow bell peppers with Long Wood Farm mozzarella cheese

Wood-Fired Umbrian Sausage Grinder

With Bresciano

Vermont lamb sausage with a wood-oven-roasted

Red Hen Baking Co. grissini roll

Pistachio Gelato

Fresh Vermont-made gelato



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Union Jack's

370 Shelburne Road, South Burlington, 862-5625

LUNCH SPECIAL

Homemade Chili

Tossed Salad

DINNER OPTIONS

Traditional British Fish and Chips

Fresh fish dock in our house batter with thick-cut fries – a family favorite, straight from the UK!

Chicken Curry

Mildly spiced, homemade Indian curry with rice

DESSERT

Freshly Baked Cookie

Ack for it because it's baked

\$15



Pauline's Cafe'

3834 Shelburne Road, South Burlington, 862-1041

\$10 LUNCH SPECIAL

Choose sandwich or dessert

APPETIZERS

Soup du Jour

Made fresh from the finest
provisions

ENTREE OPTIONS

Local Beef Tongue and
Wild Watercress on Rye

Vegan Dumpling

In a fragrant broth with lip-smack
and sheets

DESSERT OPTIONS

Vegan Chocolate Pot de Crème

DESSERT OPTIONS FOR LUNCH & DINNER

Vegan Chocolate Pot de Crème

Vegan Caramel, Almond and Flax Pudding

Flourless Chocolate Cake

Servelutine with cream anglaise and whipped cream

Surbet Selection



APPETIZER

Crawford Family Farm
Veg Medallion

With Jasper Hill Farm Madeline blue,
goatcheese and fanned mushrooms

APPETIZER

Vegan Dumpling

In a fragrant broth with lip-smack
and sheets

APPETIZER

Vegan Chocolate Pot de Crème

Servelutine with cream anglaise and whipped cream

DESSERT OPTIONS FOR LUNCH & DINNER

Vegan Chocolate Pot de Crème

Vegan Caramel, Almond and Flax Pudding

Flourless Chocolate Cake

Servelutine with cream anglaise and whipped cream

Surbet Selection



Charlie's Rotisserie & Grill

1990 Williston Road, South Burlington, 862-1211

\$10 LUNCH SPECIAL

Choice of Homemade Side Dish, Grilled Wrap and Dessert

\$15 DINNER MENU

APPETIZER OPTIONS

CAESAR SALAD

Roman lettuce, parmesan cheese,
fresh basil and Caesar dressing

CHARLIE'S CLASSIC GARDEN SALAD

Romaine lettuce, tomato, cucumber
and red onion

ENTREE OPTIONS

PEANUT BUTTER BEEF RIBS

With choice of Two Sides
Cooked with our homemade dry rub
and slow cooked for eight hours to
full off the bone perfection. Served
on the grill with homemade Vermont
Honey BBQ Rub sauce and served
with choice of two sides.

1/4 ROTISSERIE CHICKEN DINNER WITH CHOICE OF TWO SIDES

Our famous rotisserie chicken dinner.
Lightly seasoned and then slow
roasted for three hours making them
tender, juicy and flavorful.

CHOICE OF HALF-POUND AGASSI BURGER WITH CHOICE OF ONE SIDE

Varieties include hamburger,
chicken, veggie burger, bacon cheeseburger,
blue cheese burger, BBQ burger,
Garden ranch burger and veggie ranch
burger

DESSERT OPTIONS

APPLE PIE

Chocolate Cake

Berry Cheesecake



Pulcinella's

100 Dorset Street, South Burlington, 862-3900

See online menu for full descriptions. Closed for lunch on Monday

\$15 LUNCH SPECIAL

TRIPPIE

ZUPPA DEL GIORNO

A bowl of any one of our daily soup
creations

DASINI OPTIONS

Bruschetta, marinara salad,

Melanzane (eggplant)

Pasta di Pollo (chicken)

Prosciutto e Mozzarella

Parmigiano e Mozzarella

Salsiccia e Broccoli

Rigatoni (noodles)

Prugni e Spinaci

(mushrooms)

Polpettone Parmigiana

(meatball)

Panzetta, Pomodoro e Ricotta

Pollo alla Parmigiana (chicken)

STOCKS

Biscotti

Petto di Pollo (chicken)
Leg and thigh breaded chicken
smothered in melted white wine,
lemon and cream

Piatto di Merluzzo Incantato
di Pollo e Peperoncino

Piatto rosso di Pollo con Eruca,
marinated in peperoncino
Cannelloni alla Florentina

Piatto rosso di Pollo with
spinach, ricotta, Asparagus
Parmigiana

CAKE

Biscotti

A scoop of pastry chef's best
seasonal cake

Pulcinella's

Italian • Latin • Asian

Trader Duke's

1127 Williston Road, South Burlington 660-7525

APPETIZER OPTIONS

New England Clam Chowder

Ponchedi-Pear and Spinach Salad

With aged asiago cheese, romaine, pita bread, pear, strawberries, mandarin orange and balsamic dressing

Vermont-Goat-Cheese and Roasted-Garlic Tartlet

ENTREE OPTIONS

Duke's Lobster Roll

Poached-Mushroom Napoleon

Layered with a mix of mushrooms, spinach, peppers, jack cheese and topped with red pepper sauce, served with cheddar-stuffed croissants

Braised Beef Roast

Filled with Dijon mustard, smoked bacon, onions and tomatoes, served with rice

DESSERT OPTIONS

Double/Tree Chocolate-Chunk Cheesecake

Home-Baked Peach Cobbler

\$5



Wooden Spoon Bistro

2200 Williston Rd, South Burlington, 860-3294

Cheese Monday

APPETIZER OF THE WEEK

Steamed Mussels

With chorizo, white wine, shallot, garlic and ciabatta bread

Wooden-Spoon Crispy Plate

White-bean hummus and grilled vegetables with crustini

Wings

Choice of hot, medium or spicy jerk sauce, served with ranch or blue-cheese dips

Cornmeal-Dusted Oysters

Served with house remoulade

ENTREE OPTIONS

Grilled Rainbow Trout

With lemon-herb aioli, asparagus, fingerling potatoes and romaine leaf-wrapped caesar

Beverly Beef Short Ribs

With mashed potatoes and shaved asparagus

Purple-Potato Gnocchi

With roasted spring vegetables, fresh herbs and white-wine butter

DESSERT OPTIONS

Flourless Chocolate Cake

With house-made vanilla ice cream

Raspberry-White-Chocolate Cheesecake

\$5

Wooden Spoon Bistro

The Windjammer Restaurant and Upper Deck Pub

3075 Williston Road, South Burlington, 862-0585

See online menu for optional wine pairings.

APPETIZER OPTIONS

Sea Bass Wrapped in Bacon

With citrus-cured pepper sauce and a bacon reduction

Vermont-Style Bruschetta

Housemade Vermont cheese, heirloom tomato and basil pesto, fresh basil and olive mustard relish, fresh basil and olive mustard oil, all grilled together

Artisan Cheese Board

Three hand-selected Vermont artisan cheeses

ENTREE OPTIONS

Steakfrites is included with all entrees.

Chicken Granchio

Pasta created and trade-cured chicken breast layered with lump crab meat, Italian-seasoned peppers and baby spinach, finished with a toasted walnut pesto cream sauce

Salmon Dolee

Dijon and Meyer-fruit crusted Alaskan salmon filet, finished with fresh ginger and honey glaze

Bistro Bistro Steak

Steamed with our house rub and topped with horseradish-tarragon and cayenne powder, finished with Gorgonzola cream sauce

Vermont Beefsteak

Local raised beef sirloin and au jus, horseradish-mashed potatoes with white cheddar cheese and sauteed onions, or a filet-grilled asparagus cream sauce, finished with a spicy fried onion

DESSERT OPTIONS

24-Karat Coke

Chef Jeff's spin to be world famous layered instant cake

Belgian-Chocolate-Kokomo Mousse

A fully housemade dessert, with Belgian chocolate and Kokomo

\$25 (-\$15 FOR NINE PAIRINGS)



Our House

36 Main Street, Winooski, 457-1884

40 DINNER SPECIAL

Lunch Snack Mix

Eight ounce house mix & cheese, paired with your choice of a cup of beans or a bag or a half pound house salad

AND

Vermont Mac Pie

45 DINNER MENU

Baby Spinach Salad

With balsamic-vinegar-candied pecans, red onions, Vermont goat cheese and lemon-honey poppyseed dressing

AND

Choice of Specialty Mac 'n' Cheese

See choices on page for meat and veggie options.

42 DINNER MENU

APPETIZER SPECIAL

Twisted Wings

Whole wings with your choice of barbecue, teriyaki, garlic, Picante, hawaiian or Buffalo sauce

Crab Salad

Chopped cucumber, lettuce, local baby leaf lettuce and bacon with a blue cheese-mustard-cilantro vinaigrette on a bed of crisp romaine with serrano pepper rings

ENTREE

Choice of Specialty Mac 'n' Cheese

See choices on page for meat and veggie options.

DESSERT OPTIONS

Vermont Mac Pie

Ben & Jerry's Double Chocolate and chocolate ice cream layered in a double crust and topped with choice of garnishes

Deep-Fried PB&J

Chocolate-dipped golden-brown peanut butter and strawberry jelly sandwich served with a fluffy whipped cream for dipping or drizzling

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Mexicali Grill & Cantina

28 Walnut Street, Maple Tree Plaza, Williston, VT 05492

\$25 DINNER MENU

A glass of Dressing Tree wine or beer at Mexicali's \$25 dinner menu includes with each meal. Dinner tickets no drink limit \$20

APPETIZER OPTIONS

Queso Dip

A thick, creamy blend of Cheddar aged cheddar cheese, melted poblano pepper and green chiles, served with warm tortilla chips

Shredded Chicken-and-Tomato Soup

ENTREE OPTIONS

Grilled Chicken-and-Poblano Quesadilla

A flour tortilla grilled and stuffed with grilled chicken, melted poblano quesadilla, Monterey cheese, and melted red pepper sauce, served with your choice of salad

Vermont Cheddar and Spinach Tamales

Fresh masa tamale filled with organic spinach and Cabot Vermont cheddar cheese, steamed, cooked and served with your choice of salsa

Roasted Summer Squash-and-Zucchini Burrito

Grilled summer squash and zucchini rolled in a burrito with red and green roasted salsa black beans and guacamole, served with your choice of rice

DESSERT OPTIONS

Vermont Cider Sopapillas

Fried masa dough made with Vermont apple cider and served with vanilla ice cream

Barbecue Foster Xango

A flour tortilla filled with slow-roasted bacon, cooked in rum and sugar, deep fried, and served with vanilla ice cream

\$10 LUNCH SPECIAL

Choose any item from two of the three courses above



Texas Roadhouse

225 Interstate Corporate Center, Williston, 288-4130

APPETIZER OPTIONS

Fried Pickles

Basket of pickle chips, bread and butter and ranch, fried

Cactus Blossom

Our signature hand-harvested golden barrel cactus

Grilled Shrimp

Skewers of shrimp, marinated to perfection and deviled with house-made lime butter

ENTREE OPTIONS

Each entree is served with your choice of two made-from-scratch side items.

Twelve-Ounce Filet Mignon Ribeye

Barbecue Chicken and Bbq Combo

Six-Ounce Dallas Filet

DESSERT OPTIONS

Big Ol' Brownie

Granma's Apple Classic

\$25



Monty's Old Brick Tavern

7811 Williston Road, Williston 05492

A family-style Old Brick American offering a choice of one appetizer, entree and dessert for \$25 during Restaurant Week. Diners are given just some of the choices, with additional portions extra charge. Closed Monday

APPETIZER OPTIONS

Thai Spicy Cuts

Day salad, spicy, grilled and topped with beansprouts

Monty's Macaroni

Pasta macaroni with pasta, cheese, tomato sauce, onions, and mushrooms served with garlic bread

Daily Egg Roll

Chef's creation of the day

Roast Beef Salad

Roast beef, marinated beans, parmesan salad, Vermont cheese and ranch dressing, topped with homemade maple-bacon croutons

DESSERT OPTIONS

Roast-Pork Calzone

Pork rinds seasoned, slow-cooked pulled pork, onions, mushrooms and cream tomato sauce in a marinara, with mozzarella cheese and basil

Dinner salad

MONTY'S OLD BRICK TAVERN

Junior's Italian

833 Park Drive, Colchester 05446

APPETIZER

Garden Salad and Freshly Baked Focaccia

ENTREE OPTIONS

Scallopini in Vodka

Sautéed scallops in vodka cream sauce, sautéed with prosciutto, calamari and mushrooms then topped with mozzarella and parmesan pasta

Steak Primavera

Mincemeat, grilled filet mignon with red onions, garlic, mushrooms and fresh tomato and cheese

Salmon Riviera

Baked in rich Dijon cream sauce with sun-dried tomatoes and fresh basil over caper sauce



\$25

DESSERT OPTIONS

Tiramisu

Ladyfinger sponge infused with Kahlua and espresso, layered with whipped cream and maraschino cherries

Crème Brûlée

Baked custard with a thin, caramelized sugar top

Mousse Cap

Rhubarb cream Italian mousse

\$25

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DEFINING CREAMERY

fresh goat cheese

Websterville, Vermont 05678
vermontcreamery.com

Caroline's Fine Dining

30 Route 11, Jericho, 802-2233

Enjoy suggested wine pairings for an additional \$10. Closed Thursday.

AFTERNOON

Asparagus Duet

Sous-vide-grilled asparagus, white asparagus, Asian farm salad, shaved fennel and orange vinaigrette.
About three Stevens, Wilmette Valley

SPRING OPTIONS

Rusticini With Vermont Butter & Cheese Creamery Bijou

With fennel, asparagus, leeks, eggplant, bell peppers, red onions, tomatoes, basil, feta, toasted pine nuts and balsamic reduction.

Beef Tenderloin Topped With Chestnut and Mt. Mansfield Creamery Half-Spike Crust

With horseradish cream, Yukon gold potatoes, creamed Brussels sprouts, and mashed white-tail onions.
Sella Maria, Terra Rossa Reserve, Sicilia

Desserts

Chocolate and Banana Belgreta

With Ben & Jerry's vanilla ice cream and dark chocolate sauce.
Ghirardelli, Ghirardelli, Vermont

\$15

Caroline's
FINE DINING

The Belted Cow Bistro

4 Park Street, Essex Junction, 802-5633

Chef Julie Delph's championship barbecue is also available with an advance order. Closed Sunday and Monday.

AFTERNOON TEA

Roasted Beet, Endive and Arugula Salad

With blue cheese vinaigrette

Parsley Asparagus Soup

With roasted garlic cream and Vermont bacon

Smoked Chicken Wings

With house rub and spicy-mustard glaze

ENTREE OPTIONS

Smoked Chicken Sandwich

On Texas toast with house-cut Yukon gold fries.

Asparagus-and-Mushroom Risotto

With local prosciutto and Parmesan

Seared Atlantic Salmon (+\$10)

With parsnip chutney and chervil cream

Grilled Herb-Roasted Chicken Breast (+\$8)

With roasted potato, shaved asparagus and saffron risotto

Grilled Sirloin Steak (+\$10)

With blue cheese butter and house-cut Yukon gold fries

DESSERT

Milk-Chocolate Mousse

With Amaretto cherries

\$25



The Village Cup

30 Route 11, Jericho, 802-2793

Additional \$10 for Vermont beer pairings.

ENTREE OPTIONS

Tee-Savvied Salmon Crostini

Served with a shaved fennel and mixed green salad, tossed in an orange-and-horseradish dressing.

Zucchini-Corn Fritters

Croquettes served with a spicy chipotle aioli and spring arugula.
Equinox Pilsner, Northshire Brewing,
Brattleboro, VT

ENTREE OPTIONS

Seared Mahi-Mahi

Served over risotto, red pepper mashed potato, grilled broccoli and wilted arugula with a sliced mango bacon blouse.

\$25

DESSERT

Choice of Housemade Dessert From Our Case

Or from Dolce, Essex, VT

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15



APRIL 27–MAY 4

SHELBYNE



APRIL 27-MAY 4

Barkeaters Restaurant

97 Falls Road, Shelburne, VT 05482

Closed Monday

\$10 DINNER SPECIAL

California BLT

Bacon, lettuce, tomato and onion, arugula and local goat cheese are layered with ripe, with a side of sweet potato fries.

\$25 DINNER MENU

APPETIZER OPTIONS

Smoked PEI Mussels
Poached with Vermont butter, garlic, fresh milled white wine, served with grilled baguettes

Spicy Veggie Egg Rolls

Assorted fresh vegetables, soy sauce, carrots, scallions, and lettuce with sweet chili dipping sauce

Beet-and-Gouda-Cheese Salad

ENTREE OR SIDE

Rock Lobster Fettuccine

Stir-fried lobster meat with rich shrimp with butter, shallots, lemons, red onions, parsley and Pompeian extra virgin olive oil.

Add a five-ounce glass of Red Goliath Sangiovese Blush for \$4.50

Grilled Quail With Quinoa and Roasted Butternut-Squash Salad

Marinated and grilled quail served atop a salad of quinoa, roasted butternut squash, toasted almonds and green onions, finished with apple-cider syrup.
Add a five-ounce glass of Chateau La Croix du Lac Merlot/Cabernet for \$12.50

Steak Frites

Flat iron steak with hand-cut onions, poached eggs and au jus.
Add a five-ounce glass of Red Canyon Ranch Cabernet Sauvignon for \$12

DESSERT OPTIONS

Apple Pie à la Mode

Molten Lava Cake à la Mode

Beer or Ice Cream or Sorbet



The Bearded Frog

1240 Shelburne Road, Shelburne, VT 05482

APPETIZER OPTIONS

Chilled Spring Pea Soup

With feta and cream fraîche

Baby Mixed Greens

Dressed in a lemon herb vinaigrette, with Wisconsin shaved romaine.

Chipotle-Black-Bean Dip

With homemade queso fresco, roasted pepper black beans, salsa and lime-dusted pita chips

ENTREE OR SIDE

Shelburne Vegetarian Lasagna

With zucchini, cream cheese, roasted mushrooms and feta cheese.

Chicken Statler

With sautéed mushrooms, arugula and basil lemon dill pesto.

Steamed Pork Ribeye

With sautéed marinated green and bacon-wrapped smoked goat cheese and cherry onion marmalade.

DESSERT OPTIONS

Buttercream Flourless Chocolate Cake

With strawberries Grand Marnier sauce, toasted almond tuille and vanilla ice cream

Five-Spice Carrot-Cake Brownie

With lychee macarons, mint leaves, Mandarin orange segments, orange and honey cream and brittle

Spring Secret Trio

Strawberry sorbettes, angel food cake and raspberry mousse

\$25



The
Bearded Frog

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WOLAYER'S
FINE ORGANIC ALES



MADE WITH 100% ORGANIC HOPS & MALTS

La Villa Bistro & Pizzeria

2140 Shelburne Road, Shelburne, VT 05482

APPETIZER OPTIONS

Soup of the Day

Spicy tomato tortilla with shredded manchego cheese, fresh avocados and spicy tomatoes

Grilled Pork Tenderloin

Served on a bed of arugula and feta salad with a parmesan-garlic-butter reduction

ENTREE OPTIONS

Spicy Shrimp Roulade

Served over creamy polenta with fresh corn, scallions and cilantro risotto

DESSERT OPTIONS

Pasta Borealis

Mashed potatoes, prosciutto and sun-dried tomatoes in a light cream sauce topped with fresh basil and served over housemade fontina acetate

Roasted Pecorino

Slow-cooked goat meat seasoned with salt, bay leaf and rosemary, with goat's milk ricotta, grissini and bruschetta and whole-grain mustard

DESSERT OPTIONS

Chocolate-Peanut Butter Torte

Homemade Whoopie Pie
Almond Biscotti Dipped in Chocolate

\$25



3 Squares Café

221 Main Street, Vergennes, VT 05491

APPETIZER OPTIONS

Belgian Endive Salad

With toasted walnuts, shaved egips and Dijon vinaigrette

Yellow Fin Niçoise Salad

With lettuce, hard-boiled quail eggs and slow-roasted tomatoes and olive vinaigrette

PEI Mussels

Braised with shallots, thyme, Bouillon and white wine

Fine-Grained Soup

With herbs and Gruyere croutons

Frites de Campagne

With poached frites, grain mustard, cornichons and grilled baguettes

ENTREE OPTIONS

Bonneville Vol au Vent

With assorted flanlets, arugula and chives

Fennel-Crusted Scallops

With parsnip puree, poached leeks and Herbs de Provence butter

Arctic Char

With potato rosti, fresh herb salad, and grain mustard vinaigrette

DESSERT OPTIONS

Coupe au Vin

Chocolate served in red wine with layered pretzels, pearl onions, laurels, marshmallows and baby carrots

Cassoulet

With lamb shanks, chicken confit, pork belly, white beans and herbed seasonal greens

Beaumé Short Rib

With parmesan puree, haricots verts, fresh horseradish cream and Madeira jus

DESSERT OPTIONS

Bananas Crusted, Flourless Chocolate Torte

Tarte Tatin
With chantilly cream and citrus curd

Trix of French-Inspired Vermont Cheeses

\$25



Black Sheep Bistro

250 Main Street, Vergennes, VT 05491

APPETIZER OPTIONS

Lamb Dumplings

With fresh mint pesto

Tuna Tartare

Black-Olive Caesar Salad

ENTREE OPTIONS

Pan-Seared Tuna

With arugula salsa

Roasted Pork Loin

With brulee fruit compote

Duck Leg Confit

With foie gras and brioche served in blood orange dressing

DESSERTS

Choice of Special Dessert

\$25



Bar Antidote

330 Green Street, Vergennes, VT 05491

Full descriptive online menu. Closed Sunday and Monday.

\$25 PRESCRIPTION #1

APPETIZER OPTIONS

Barnstow Farms Pork Plate

Crispy Potato Cake

DESSERT OPTIONS

Basil Ale PEI Mussels

Tree-Huggin' Dirt WooHooPier (Vegan Burger)

DESSERT OPTIONS

Banana Pudding

Rhubarb and Compote Almond Tart

\$25 PRESCRIPTION #2

APPETIZER

Cesar Salad

ENTREE

Surf 'n' Turf Burger

Beef and scallops

DESSERT

Cherry's Chocolate Silk

\$25 PRESCRIPTION

APPETIZER OPTIONS

White Bean Soup

Early Spring Vegetable Salad

DESSERT OPTIONS

Barnstow Farms Hoop-Smoked Pork Chop

Rustic Seafood Stew

Stewed scallops, shrimp, mussels and Vermont Island and Barnstow Farms Fresh Mussels

DESSERT OPTIONS

Cherry's Chocolate Silk

Rhubarb-and-Compote

Almond Tart

With homemade vanilla glaze



Starry Night Café

337 Route 7, Ferrisburgh, VT 05443

Closed Monday and Tuesday

APPETIZER OPTIONS

Warm Sweet-Pea Soup

With saffron root, Vermont goat cheese croutons

Rainbow Radish and Grilled-Pepper Salad

With toasted sunflower seeds, Vermont feta, arugula greens and maple-sherry vinaigrette

ENTREE OPTIONS

Forbidden Rice and Champlain Valley Cremesay Triple-Creme Risotto

With shallots, port reduction

Grilled Pork Loin

With Green Mountain blue cheese and potatoes, sautéed greens, maple-chocolate chutney and red wine sauce

Smashbox, Roasted Tomato and Asparagus Risotto

With grilled Persian green beans, wild rice, goat cheese and shaved Vermont Agave leaves

DESSERT OPTIONS

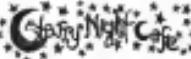
Carrot Cake

With local, organic maple-cream cheese frosting

Warm Strawberry-Rhubarb Crisp

With homemade vanilla bean ice cream

\$35



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VERGEMES
RESTAURANT
week

APRIL 27-MAY 4

VERGEMES • NORTH FERRISBURG



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EVENTS
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17

BRISTOL • MIDDLEBURY • NEW HAVEN



APRIL 27-MAY 4

SEVEN DAYS

Bobcat Café

5 Main Street, Bristol, 453-3313

AFFILIATE OPTIONS

Baby Arugula Salad
With lemon, olive oil, Pecorino cheese and Mary Krell Farms chicken liver pâté on goat cheese

Masaman Curry Lentil Stew
With lentils, carrots and fresh cilantro

Danish Blue Cheesecake
With honey walnuts, fruit, dried cherry and rosemary, olive oil crumble

ENTREE OPTIONS

Black Pepper Seared Swordfish

With leek, potato bacon chowder and pepper and olive tapenade

Taylor Farm Smoked Gouda and Spring Onion Ricotta Cake

With mushroom broth, arugula, goat cheese and toasted bread with olive oil and parmesan

Vermont Venison and Cheshire Meat Loaf

With garlic mashed potatoes and rosemary honey mustard sauce

DESSERT OPTIONS

Chocolate Caramel Cheesecake

With gingersnap crust and whipped cream
Warm Gingerbread
With strawberry jam and orange glaze

Maple Crème Brûlée

Made with Hillstone maple syrup

\$25



good stuff in... good stuff out



your fresh connection

blackriverproduce.com

Two Brothers Tavern

66 Main Street, Middlebury 308-0082

Full descriptions on online menu.

\$15 MENU

AFFILIATE OPTIONS

Field Greens
Fresh greens, vegetables and quinoa mixed with balsamic vinaigrette, bacon croutons

Cesear Salad

Cup of Cabot Cheddar and Ale Soup

ENTREE OPTIONS

Mushroom Flatbread
Baked Mac 'n' Cheese
Shepherd's Pie

\$25 MENU

AFFILIATE OPTIONS

Field Greens
Cesear Salad
Cup of Cabot Cheddar and Ale Soup
Artisan Polenta Fries
Baked Mac 'n' Cheese
Artichoke Rangoons

ENTREE OPTIONS

Beechtreegrass Flatbread

Blackened Halibut
Santa Fe Tortilla
With spicy Cuban grill chicken

DESSERT OPTIONS

Chocolate Foster Cake

Apple Crisp
Carrot Cake
Chocolate Fudge Brownie à la Mode
Crème Brûlée



Tourterelle

3629 Ethan Allen Highway, New Haven 453-6306

Closed Monday and Tuesday.

AFFILIATE OPTIONS

Tourterelle Salad
Arugula, strawberries, mixed pecans, cashews and Vermont goat cheese in balsamic vinegar

Soup du Jour

Duo du Jour
Sous-vide eggs with smoked trout and leeks with corn purée and corn nashua salad

Charcuterie

House-made salumi plate with charcuterie, crostini and house-pickled onions

ENTREE OPTIONS

Chianti Bistro Steak
Grilled Bristol Farm burger slush with garlic mashed potatoes and roasted carrots served in a shaggy bun with blue cheese

Gigliola au Poivre
Gigliola and fennel slow-cooked and with grilled asparagus and Pecorino romano and Meyer lime juice

\$25

Douce Végétarienne

Open face baguette with feta, pesto, tomato sauce, basil, mozzarella and red pepper coulis

DESSERT OF THE DAY

Strawberry Rhubarb Crisp
Served with homemade ice cream

Chocolate Orbit Cake
Served with a chocolate mousse sauce and vanilla ice cream

Sorbet du Jour

Served with Tourterelle cookies



Three Tomatoes Trattoria

60 Main Street New Rutland, VT 05747

Pan-Seared Shrimp

With Vermont bacon, salsa verde and fingerling potatoes

Arugula, Kale, Apples, Walnuts and Beets

In a blue-cheese-honey-mustard vinaigrette

Spyci Vermont Sausage and Broccoli Rabe

With potato puree, stock, herbs, sweet Italian red and white cheddar cheese

Tuscan Bread Pudding

With Vermont maple syrup and whipped cream

\$15



Café Provence

11 Center Street, Brandon, VT 05701

See full descriptions for lunch and dinner menus.

\$10/2 COURSES OR \$15/3 COURSES/LUNCH SPECIALS AVAILABLE

125 DINNER MENU

APPETIZERS OR FISH

Baby Spinach Salad In
Anjou Cheese Cup

Red-Beet Salad

ENTREE OPTIONS

Chicken Marsala

Fillet of Sole

Roasted-Vegetable Crostini
Provencal

DESSERT OPTIONS

Chocolate-Mousse Tartlet

Fresh-Fruit Tartlet



135 DINNER MENU

APPETIZERS OR FISH

Seasame-Crusted Grouper

Escargot Napoleon

Caesar Salad

ENTREE OPTIONS

Filet of Loin

Asparagus-Spanish Scallops

Chicken Breast Baked In
Puff Pastry

DESSERT OPTIONS

Creme
With crème patissiere, caramel
sauce and vanilla ice cream

Baked Alaska

With fresh berry sorbet and
raspberry coulis

The Red Clover Inn & Restaurant

1 Woodstock Turnpike Mendon, VT 05256

Closed Tuesday and Wednesday

APPETIZER OPTIONS

Potato, Parsnip and Leek Soup

With sliced chives and fresh herbs

Housemade Ricotta Cheesecake

With roasted sage and sautéed and
sautéed mushrooms

Salad of Organic Greens

Dressed with lemon lime olive
vinaigrette

IN THE KITCHEN

Pan-Seared Wild Alaskan Sockeye Salmon

With herbed cornmeal, puffed
spinach and mousse wings

Pan-Seared Chicken Breast and Thigh

With sage sautéed spaghetti squash
and sautéed root vegetables

Grilled Portaguaise Steak

Topped with fried egg and
served with house steak frites and
white wine-garlic purée

Vegetarian Risotto

With roasted roots, fresh herbs,
puffed spinach and sautéed
mushrooms

DRINKING OPTIONS

Lime-A-Poppy-Glazed Peach Tea

In Tazo iced tea, with fresh
peaches and mint

Warm Cinnamon-Spiced Double-Chocolate Cake

With dark chocolate sauce and
Vanilla cream

Tam's Pineapple Key Lime Pie

In a graham-cracker and walnut
crust with Vermont whipped cream

\$15

The Red Clover Inn

Restaurant & Tavern

TAKE A COOKING CLASS!

THE LEARNING CENTER AT HEALTHY LIVING

Kids in the Kitchen:

Rice Pudding!

Monday, April 20th

3:30 - 4:30 pm

Hands-on - \$20

pre-registration is required

In the Seasonal Kitchen with Michael Bennett

Wednesday, May 2nd

5:30 - 6:30 pm

Dinner & Tea - \$30

pre-registration is required

To reserve your place or to see our class schedule, visit our website or call

Sauce Blank: Secrets of a Saucier

Thursday, May 10th

3:30 - 4:30 pm

Hands-on - \$40

pre-registration is required

Lick the Sugar Habit with Dr. Suzy Harris

Tuesday, May 8th

3:30 - 4:30 pm

FREE
pre-registration is required

RUTLAND • MENDON • BRANDON



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APRIL 27-MAY 4

RANDOLPH • BETHEL • QUECHEE • WATERBURY

Morgan's Pub & Grill
at the Three Stallion Inn

605 Stock Farm Road, Randolph, VT 05067

Closed Sunday and Monday

APPETIZER OPTIONS

Cauliflower Soup
With yogurt croutonsMarinated Vermont
Goat CheeseWhipped feta cheese, herb goat,
basil, olive oil and toasted
baguetteSpinach, Apple, Bacon
and Bleu Salad

With Vermont maple vinaigrette

DESSERT OF THE DAY

Artichoke and Spinach
Chicken BreastWith a garlic herb Parmesan crust
over creamy Vermont bleu/cheese
mascarpone and chives

THREE STALLION INN

at the Great Mountain Stock Farm
Quechee, VT 05066

Shepard's Pie Restaurant

5617 Woodstock Road, Quechee, VT 05066

\$10 DINNER SPECIAL

Grown-Up Grilled Cheese

Vermont sharp Cheddar cheese,
local organic tomatoes, arugula,
fresh basil mayonnaise, local, whole-cut
multigrain bread, melted,
house-made chips and 1/2 slice of pizza.

Blue Hill Bay Mussels

Wedge plate mussels in lime-
scented, sweet cream, red wine
butter and two slices of grilled bread
for dipping

\$25 DINNER MENU

APPETIZER OPTIONS

Bacon-Spinach Salad

Local organic lettuce, spinach, fagi
rope, marinated bacon, dried
avocados, blue cheese, crumbled
blue cheese and Vermont-
style balsamic dressing

Bouiled-Herbeau-Best Salad

Local greens and early spring beets
with goat cheese, balsamic vinaigrette
Bleuette Feta, gorgonzola, and
shaved honey via goat with
Balsamic vinaigrette

APPETIZER OPTIONS

Cider-Brined Pork Tenderloin
In Vermont maple glazed glaze,
with onions and Roasted potatoes on
grilled and sauteed breadSpinach and Portobello
LasagnaWith fire-roasted red pepper and
tomato sauce and crusty garlic bread

DESSERT OPTIONS

Mini Cupcake Trio

Chestnut with orange cream
cheese frosting, carrot cake and
lemon pineapple

Strawberry Rhubarb Crisp

With vanilla ice cream

Flourless Chocolate Cake

\$25

ENTREE OPTIONS

Mussels From Brussels

With white wine and garlic, shallot
sautéed onions, and fresh basilgarlic, topped with bread, frites and
diced radish/garlic/parsley mix

ENTREE OPTIONS

Class Is Shepard's Pie

Local ground beef, home-grown
potatoes and mashed Vermont
potatoes

Adult Mac n' Cheese

Colorful childhood cheeses topped
with Vermont bacon, pasta sauce
and served with buttery garlic bread

Stacked Chicken Souvlaki

Lightly pounded and marinated with
feta, basil, oregano, marinated onions and
red bell peppers, layered in local-cidar
glaze, and served with wild rice and
Boursin soufflé

DESSERT OPTIONS

Homemade Apple Crisp

Brownie Sundae

Vermont Maple Cream Pie

Harrington House Inn and Restaurant

60 North Road, Bethel, ME 04217

Closed Tuesday

APPETIZER OPTIONS

New England Clam Chowder

Warm Pea Soup

With snap pea halves and
picked carrots

Pickled Shrimp

With red onions, cucumber and
herb saladShaved Carrot, Beet and
Fennel SaladWith red wine vinegar and
wilted romaine lettuce

Grilled Asparagus

With crisp parmesan, sliced egg and
olive vinaigrette

Spicy Salmon Tartare

With farmed clams and whole scallions

ENTREE OPTIONS

Carrot Roast

With red wine reduction, chives
and crisp shallots

Chicken Friedsteak

Local chicken, local spring
vegetables and rice

Grilled Salmon

Lemon rosemary potato cake,
artichokes, tomato and olive oil

Grilled Petite Tenderloin

With bacon and potato stuffed
potato and red wine sauce

Pan-Seared Scallops

With sautéed asparagus and
caper beurre

DESSERT OPTIONS

Chocolate Mousse

With raspberry Chantilly cream

Crème Brûlée

With rum, rum sauce

Maple Crème Caramel

\$35



Arvad's Grill and Pub

33 Main Street, Waterbury, VT 05067

APPETIZER OPTIONS

Hush-Puppies Salad

Fresh hush-puppies topped with
Gorgonzola cheese, candied walnuts,
grape tomatoes and bacon in a vinaigrette,
drizzled with house-made Vermont
apple cider vinaigrette

Chipotle Black-Bean Chili

Canned black beans and served with
garlic, onions, jalapeños and grape
tomatoes

Coach Potato

An Arvad's original bowl of on the
Bacon-Cheese-Milkshake, served
with bacon sauce

ENTREE OPTIONS

(Gluten-free option available
for all choices)

Buffalo Chicken Potato Bake

Averil's homemade cheese sauce
blended of gruyere cheese and mozzarella
cheese. Baked and topped with
Gorgonzola cheeseSuggested pairing: Proprietary
Golden Mosaic, StoneVermont Smoke and Cure
Italian SausageServed w/ fresh园生 peppers
and sautéed onions, pappardelle pasta
and toward a perfectly round and fresh
shaved AsparagusSuggested pairing: Smoked Ale
Vidalia Maritime, Jeffersonville

Mediterranean Pasta

Fresh seasonal vegetables, sun-dried tomatoes and
spaghetti tossed in white wine-fresh-cream sauce,
served over sage-fried pastaSuggested pairing: Stone Farm
Proprietary white wine, South Africa

DESSERT OPTIONS

Toasted Pineapple Pie

Slice of chocolate-chip cookie pie
topped with fresh & Juicy's cream
baileys cream, hot fudge, whipped
cream, wafer and cherries

Berry Crisp

Made in-house and served warm
with fresh & Juicy's vanilla bean
ice cream

\$35



Hen of the Wood at the Grist Mill

82 Stowe Street, Waterbury 064-7202

For Vermont Restaurant Week, chef Eric Wernstedt will offer a three-course menu, featuring any appetizer, entrée, and dessert or cheese plate for \$35. To best utilize the freshest seasonal produce, the bill of fare will change nightly.

Closed Sunday and Monday

\$35

HEN OF THE WOOD

4-6 AT THE GRIST MILL 4-6



Prohibition Pig

23 E. Main Street, Waterbury 064-7827

\$15 AND \$25 DINNER MENUS

APPETIZERS & DRINKS

Pork Cracklings
Dusted with the house spice blend

Sweet-Potato Muffins
With honey butter

Bacon Puppies
With maple-cinnamon butter

The Pig's Pickled Veggies
With a fork, if you must

BRUNCH OPTIONS
Served on a rustic platter from 11 a.m.
to 2 p.m. daily

Chopped Pork
Eastern North Carolina style with
slaw coleslaw

Pulled Chicken

With sweet-mustard relish

Quarter-Pound, Grass-Fed
Burger

With lettuce and pickled onions

Veggie Burger
With black-eyed pea patty, lettuce,
onions, red onions and Laughing
Lion ketchup

LAKESIDE OPTIONS

Served with two sides
and house toppings:

Chopped Pork Barbecue
Eastern North Carolina style

Smoked Chicken
Cone-quarter chickens, white or dark

Smoked Beef Brisket
Twice-beat wet-smoked

Smoked Tempeh
With a sweet-potato barbecue sauce
and shaved veggie

BRUNCH OPTIONS

Apple Cider Doughnut Holes
Served with maple syrup

Sweet Potato French Pudding
With maple custard and Vermont
blueberries



Michael's on the Hill

400 Waterbury Stowe Road, Waterbury Center, 064-7426

Closed Tuesdays

CHOCOLATE & BEER TASTING MENU

Roasted Onion and Saison Soup

With chile-braised shoulder soup

Brasserie Imperial Saison, Dupont, Belgium

Double IPA-Glazed Pork and Local-Cheese Meatballs

With spring herb salad

Alchemist Nasty Toffee, Waterbury VT

Brown-Ale- and Mustard-Crusted Brisket

With Taylor Farmhouse-grade mashed potatoes and charcuterie

Brasserie Brown Dog Ale, Portsmouth, NH

Chocolate-Mascarpone Pot au Crème

With white-cooked imperial shortbread

North Coast Brewing Company, Old Sacramento, First Brass Craft

Green Mountain Coffee or Vermont Artisan Tea selections

\$35



MICHAEL'S
ON THE HILL

The Reservoir

15 Main Street, Waterbury, 064-7827

APPETIZER OPTIONS

String Satay
With maple soy glaze, spring onions and wasabi-pepper
Vermont kimchi

ENTREE OPTIONS

Pork-cutlet alla house "Katsu-katsu," stuffed with Vermont goat cheese,
served with maple-Brown's onion mac-n-cheese

BRUNCH OPTIONS

Braised-Beef Sandwich
House-brined Highland-style red onion-tomato and Cabot cheddar,
served on a Red Hen Baking Co. baguette

STUFFED PEPPERS

Topped with a plant-based ricotta

DESSERT OPTIONS

Caramelized Apple Cornbread
Served with house-made local honey

\$15



The
RESERVOIR



APRIL 27-MAY 4

WATERBURY



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APRIL 27-MAY 4

WAITSFIELD • RICHMOND

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FACEBOOK

Post your
Restaurant
Week update
on our wall
using us from
your phone.

Upload photos
of your meals
(see p.2) and
check in for
daily contests
and giveaways.

Big Picture Café and Theater

41 Carroll Road (off Route 100) Waitsfield, 802-496-9994

Full descriptions on online menu.

\$10 LUNCH SPECIAL**SOUP OF THE DAY**

Soup du Jour

White-Bean Soup

With Greens

Red Pepper and Crab Bisque

Switchback Slow Burn Chili

SANDWICH SPECIALS**GRILLED CHEESE**

\$8.75

TURKEY SANDWICH**DESSERT**

Choice of Cookie

\$25 DINNER MENU**OPEN-FACED SANDWICHES**

Small House Salad

Served with maple vinaigrette

ENTREE OPTIONS

Smoked Pock Loin

Tomatoe Roast Chicken

Braised Beef With Sweet-Potato Risotto

Roasted Butternut-Squash Toastada

Sweet-Potato Crepe

Famous Fish Tacos

THE BURGERS

Pick from the Big Picture Burger
with Smoked Pulled Pork, Blue
cheese, sautéed mushrooms and
onions or bacon-bacone burger
with lettuce and Cabot cheddar

DESSERT**Any Homemade Dessert**

Choices include maple doughnut
lava-pudding, chocolate cream
pie with pecan crust and Key
lime pie

BIGPICTURE
Café + Theater

The Kitchen Table Bistro

3540 W Main Street, Richmond, 804-8696

Each evening this restaurant will offer three courses from an evolving menu in
Vermont New England French dinner. Menu change daily.
Closed Sunday and Monday.

The menu below is a sample.

APPETIZERS & SOUPS**Cornmeal Fried**

House Pickles

With pickled jalapeños

House-Smoked Vermont
Paris-Jardin BratwurstWith fried onions and
pickled carrots**Azoresnug Soup**

With campfire cream

ENTREE OPTIONS**Open-Faced****Chocolate-Coffee Soufflé**With melted chocolate and vanilla
creme anglaise**Where Mama's at**
Banana Split

With Vermont honey, amaretto

Southern Chocolate CakeWith coconut, cherries and
chocolate sauce

\$25

ENTREE OF THE DAY**Maplewood Ricotta Gnocchi**

With fennel sauté, campfire

and Vermont lettuce

Milk Braised Vermont Peck
ShoulderWith wild onions, campfire sautéed
and mashed potatoes**Stacked Corned-Beef Quail**With Nary Gentry Green Company
potatoes, cremini green beans
garlic puree and
THE
KITCHEN
TABLE
bistro

The Mad Taco

2 Village Square • Waitsfield, 802-262-2122

To make use of the freshest, highest-quality ingredients as they become available, the Mad Taco is featuring a chef's tasting menu for \$25. The tasting can be adjusted to suit any dietary needs or restrictions.

The menu below is a sample.

OPEN-FACED PORKETTA SANDWICH

Pork Belly Tacos

House-made Chorizo Chilaquiles

Seasame and Chorizo Stew

Lengua Tacos

\$15



Toscano Café Bistro

27 Bridge Street, Richmond, 804-3141

Closed Monday

APPETIZER OPTIONS**Creamy Potato-Garlic Soup****Crispy Artichoke Hearts**

With lemon aioli and fresh greens

Toscano Crostini du Jour

Ca' Red Hen Baking Co. Lovell

SALAD OPTIONS**Petite Market Salad of Mixed Lettuces**

Choice of fresh herb vinaigrette,

mozzarella, croutons and vinaigrette

Petite Caesar Salad

With Caesar and garlic herb

croutons

ENTREE OF THE DAY**Chicken Piccata**With artichoke hearts, sun-dried
tomatoes and capers in a white-wine
lemon sauce**Wild-Mushroom Risotto**With mushrooms, cream, sautéed
garlic, spinach and truffles**Vermont Maple-Braised****Pork Chop**With apple and onion chutney,
garlic-sautéed potatoes and sautéed
vegetables**DESSERT OPTIONS**Served with Equal Exchange
Organic Gourmet Coffee and
a variety of teas**Cappuccino Chocolate****Mousse****Crème Brûlée**

\$15



Frida's Taqueria and Grill

126 Main Street, Stowe, VT 05672

\$10 LUNCH SPECIAL

Two items are included in the meal:
special lunch menu or off the regular
menu. Includes a meal entree.

TO GO OR DO IT

Carnitas

Braised spiced pork, served with black beans, pico de gallo, guacamole and shredded lettuce.

Pollo

Grilled fried chicken with
chimichurri sauce, served black beans, guacamole and sautéed onions.

Pescado

Marinated grilled fish, served black beans, pico de gallo, pickled cabbage and chipotle lime sour cream.

Verduras

Mixed grilled vegetables, mushrooms, poblano pepper and grilled onions.



Pie in the Sky

400 Mountain Road, Stowe, VT 05672

CAKE OPTIONS

Soup Special

Minestrone Soup

SAUCES

Cesar Salad for Two

Crisp romaine tossed with caesar, our own caesar dressing and topped with fried jalapeño poppers.

PIZZA

Small Specialty Pizza for Two

Please see menu for the menu, including the Thin Pie or Pizza Biscuits. Vegetable with white cheese.

DINNER FOR TWO \$25



Hourglass at Stowe Mountain Lodge

7400 Mountain Road, Stowe, VT 05672

\$25 DINNER MENU

VEGETARIAN

Ceviche

Sea bass lightly cured with citrus and cilantro lime.

SEAFOOD

Cabrito

Flank of marinated, slow-cooked Venison goat with fresh tortillas, salsa, cornbread and beans, cilantro and beans.

DESSERT OPTIONS

Pie

Cheesecake

Almond Cake

Chocolate Tart

APPETIZER OPTIONS

Heirloom Tomato Soup

With local-cheshire cheddar.

Salad of Gated Greens

With Vermont maple bacon and vinaigrette.

ENTREE OPTIONS

Signature Truffled Beef Pot

Beef

With whipped potatoes, spring carrots, a herb crème and caramelized

Roast Natural Chicken Breast

With rootta gnocchi, asparagus, elder-flower honey and pesto tendrils.

Pan-Seared Shetland Salmon

With asparagus and mint pesto, mashed potatoes, sautéed vegetables and micro cilantro.

DESSERT OPTIONS

All Desserts come with coffee or tea.

Lemon and Olive-Oil Pound

Cake

With blackberry sauce and cream cheese frosting.

Hot-Cocoa Pot de Crème

With almond shortbread and bacon-made marshmallows.

\$35



STOWE

Picasso Pizzeria & Lounge

1800 Mountain Road, Stowe, VT 05672

APPETIZER OPTIONS

Soup of the Day

Seasonally inspired homemade soups, served with fresh bread.

Garden Salad

Romaine lettuce, tomatoes and colors, cucumbers, radishes and carrots with your choice of one of our house-made dressings.

Cesar Salad

Fresh lettuce hearts with greek dressing, fresh Parmesan and Caesar dressing.

Bronxetta

Grilled Elmer's Market baguette topped with Maplebrook Farm fresh mozzarella and green onions, topped with olive oil, garlic and basil. Finished with a drizzle of balsamic or dijon.

ENTREE OPTIONS

Personal Pizzas

Create your own or choose one of our specialty pizzas.

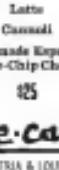
Pork-Roasted Salmon

Grilled salmon with maple-berry glaze, mashed sweet potatoes and toasted sliced almonds.

DESSERT OPTIONS

Cappuccino

\$25



Homemade Espresso-Chocolate-Chip Cheesecake

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23

HARDWICK • NEWPORT



APRIL 27-MAY 4



TWEET YOUR
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Connie's Kitchen

4 S. Main Street, Hardwick, 472-6122

Closed Sunday

DINNERS SPECIAL

Solid Your Own Sandwich

Baked or lettuce wrap your own sandwich

Choice of Macaroni Munchies

Homemade Cookies

Choose between chocolate chip, ginger, oatmeal chocolate chip with walnuts, mint-chocolate or peanut butter.



Lago Trattoria & Catering

90 Main Street, Newport, 394-6122

Closed Sunday

FOUR COURSE OPTIONS

Branzettas

With Vermont chèvre, Wisconsin apple-marmalade and prosciutto di Parma

Seafood Gata

A lightly sautéed scallop alla Zuppa, scallops, halibut, bass, mussels and local herbs, served with lemon sauce.

SECOND COURSE

Homemade Ravioli

Smoked chicken and ricotta ravioli sautéed in wild mushrooms, cream sauce

THIRD COURSE

Steak au Poivre

Made with Black Angus steaks

Catch of the Day

The evening's fish special

DESSERT

Chef's Creation

\$35



The East Side Restaurant

47 Landing Street, Newport, 394-2340

\$10 LUNCH SPECIAL

A mouthwatering sandwich
is included with lunch.

LUNCHEON OPTIONS

Vermont Pastini and Soup

Pasta and Vermont sharp cheddar cheese on whole wheat, grilled and served with soup du jour

Gorgonzola Steak Salad

Spinach Ravioli

DESSERT

Dessert du Jour

\$25 DINNER MENU

APPETIZER OPTIONS

Baked Oysters

Oysters baked on the half shell with fresh garlic, spinach, bacon and a sprig of tarragon

Deep Fried Cheese Curds

Hand breaded and deep fried served with jalapeño ranch dipping sauce

Le Belvédère

100 Main Street, Newport, 487-8140

Closed Monday and Tuesday.

APPETIZER OPTIONS

Diver Scallop

Bacon wrapped with a maple bacon crème

Mushroom Bruschetta

Creamy mozzarella with garlic oil and a sprig of Gorgonzola cheese

Veal Strangozoff

Sautéed meatballs in an appetizer-size tomato sauce

BLT Salad

Grilled bacon, tomatoes and lettuce piled high with thousand island dressing

LUNCHEON OPTIONS

Pier Magnos

With裁剪 portobello port wine demiglace and mushroom medley

Venison Cacciatore

Filled with Herkimer Farm venison sausage and onions, and topped with lightly sautéed mushrooms

Vegetarian Cannelloni

Filled with roasted peppers, grilled asparagus, sautéed garlic, onions and mushrooms, then topped with lightly sautéed marinara sauce

Entrees Options

Homemade Shrimp

Jumbo shrimp sautéed with bacon, cream, basil, breaded and deep-fried with sweet onion mornay

ENTREE OPTIONS

Pumpkin Risotto

With sautéed red pepper, dried cranberries and feta cheese in an olive-oil butter, topped with melted red wine and blue cheese

Steak au Poivre

Grilled sirloin, breaded and heavily peppered with rosemary

Dijon-Crusted Salmon

Atlantic salmon with an herb-Dijon crust, baked and finished with a light Dijon cream sauce

DESSERT

Dessert du Jour



Le Belvédère

100 Main Street, Newport, 487-8140

DESSERT OPTIONS

Pork Tenderloin Medallions

Cubed, breaded and served with a fragrant rosemary mint

Chilean Sea Bass and Salmon

Mopped in mesquite barbecue with roasted mangoes in a pink-grapefruit Chilean lime cream

DESSERT OPTIONS

Chocolate Love Cake

Crème Brûlée

Bread Pudding

\$15



Steeple Market

1088 Main Street, Fairfax, VA 22030

AFFILIATE OPTIONS

Homemade Crab Cakes
With chardonnay sauce

STUFFED PORTOBELLO MUSHROOMS

Suggested pairing: Kim Crawford Sauvignon Blanc

ENTREE OPTIONS

Plus-Seared Pork Loin

With wild rice, parmesan-crust, maple glazed baby carrots and fried polenta
Suggested pairing: Trinchero Red Blend

Plus-Seared Tuna en Poivre

Marinated in citrus with jalapeño rice and sautéed vegetables
Suggested pairing: DeLoach Pinot Chardonnay

DESSERT OPTIONS

White- and Dark-Chocolate Mousse

Raspberry Cheesecake

Suggested pairing: DeLoach Pinot Chardonnay

\$45



Cosmic Bakery & Café

30 S. Main Street, Ft. Atkinson, SD 57021

Closed Sunday

\$10 LUNCH SPECIAL

AFFILIATE OPTIONS

All lunch options come with a salad, juice or soda.

The Full Vermonter Salad

Turkey Bacon Classic
Sandwich

Curried-Chicken Sandwich
Spinach Melt

DESSERT

Summer Mini Cupcake

\$25.00

AFFILIATE OF THE WEEK

Twice-Baked Potato Slice
Bacon with DeLoach Pinot Chardonnay
or Trinchero Amber Lager

Stuffed Mushrooms

With chardonnay, may dried tomatoes,
artichokes and caramelized onions
Bacon with DeLoach Pinot Chardonnay
or Trinchero Amber Lager

Spicy Thai Duck Wings

Pearlman's White Peter Mancuso or
Alagnac White Ale

ENTREE OPTIONS

Meatloaf

With truffle fries and bacon onions
Pair with DeLoach Pinot Red
BellaVidere or Wolffer Estate Chardonnay
Olfatto Peter

Vegan Beef Stroganoff

Over Israeli couscous
Pair with Frog's Leap Sauvignon
Blanc or Trinchero Amber Lager

Rock of Lamb

With Colada reduction, served
over mashed potatoes and butter-
garlicked asparagus
Pair with DeLoach Pinot Chardonnay
or Trinchero Amber Lager

DESSERT OPTIONS

Maple Cheesecake with Graham-Free Nut Crust

Vegan Maple Crème Brûlée

Triple-Threat Chocolate-Mocha Mousse

Cosmic
BAKERY & CAFE

One Federal

1 Federal Street, St. Albans, VT 05481

NEW STYLING OF THE CLASSICS

Maple-Pumpkin Soup
With apples from our very own trees

Mixed Green Salad

ENTREE OPTIONS

Butternut Squash Ravioli

With Grana Padano cheese in a whole grain mustard cream sauce

Maple-Brined Pork Chop

With apple chutney

Baked Scallops, Shrimp and Haddock Bouillabaisse

With homemade seafood stuffing and a warm-beer-butter dressing

DESSERT

Lemon Soufflé

With rhubarb sauce

\$25

ONE FEDERAL

RESTAURANT & LOUNGE

Blue Paddle Bistro

304 Route 2 South, Herk, NY 14464

Closed Sunday, Monday and Tuesday

AFFILIATE OPTIONS

Soup à la Jour

Tuna Tartare
Sobredad granite with
pickled jalapeños, wasabi aioli and
crispy wontons

Basic Leg Confit

With crusty pan-fried endo-
leaves, shaved romanesco, a tranchette
crispis house

Seared Tiger Shrimp

With sweet potato and daikon
shreds, yellow grits, charred red
green onions, scallions

Veggie Spring Rolls

With spicy cashew

Spinach and Arugula Salad

With fresh strawberries, roasted
maple pecans, and goat cheese in
house balsamic vinaigrette

ENTREE OPTIONS

Coq au Vin

Bone-in pork chuck, slowly cooked
and served with a green onion and
Asian potato puree, blood orange
grape and grilled vegetables

Island Housemade Ice Cream/
Pink Grapefruit Sorbet

Brownie Sundae

\$15

BLUE PADDLE
BISTRO



APRIL 27-MAY 4

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APRIL 27-MAY 4

FIND US ON
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Week updates
on our wall
voting us from
years.

Upload photos
of your meals
(see p.2) and
check in for
daily contests
and giveaways.

The Black Door

44 Main Street, Montpelier, 802-864-0919

Closed Monday and Tuesday.

APPETIZER OPTIONS

Garlic Mushrooms
An assortment of mushrooms
in sautéed garlic sauce with
spicy peppers.

Garlic Shrimp
Tin-pan shrimp in roasted
garlic sauce.

Spanish Meats
Spicy chorizo, cold chorizo and
Serrano ham, served with bread

ENTREE OPTIONS

Pasta
Locally made pasta served with
homemade marinara or garlic-
white-wine sauce.

Seafood Stew
An assortment of fresh seafood with
white wine fish stock and spicy chili
peppers.

Hamburgers
Local beef burger served with fries
and onions rings.

DESSERT OPTIONS**Fleissner's Chocolate Cake**

Pou de Cakes

**Chocolate-Chip-Cookie-
Brownie****\$5**

The Mad Taco

12 Main Street, Montpelier 802-863-8

To make use of the freshest, highest-quality
ingredients as they become available,
the Mad Taco is featuring a chef's tasting
menu for \$25. The tasting can be adjusted to
suit any dietary needs or restrictions.

The menu below is a sample.

Open-Faced Porchetta Sandwich

Portobello Tacos

House-made Charcuterie Chilango

Sesame and Cheeze Stew

Lengua Tacos

\$5

Kismet

12 State Street, Montpelier, 802-864-6

Closed Monday and Tuesday.

APPETIZER OPTIONS**Mock Caesar**Caesar, fried caesar mushrooms with
Eduardo's ranchero.**Beet Salad**Roasted beet, mixed red leaf, goat
cheese dressing and goat cheese salad.**Microgreens**Thin greens, arugula, sunflower seeds
and micro cilantro.**ENTREE OPTIONS****Lamb Burger**Served on a brioche bun with
potato, arugula, tomato and arugula.**Fluke Cakes**Pan-fried scallops, parley
and lemon-pepper hollandaise.**Lobster au Coquille**Melted butter emulsion in cream,
with arugula, tomato, basil,
herbs and potato.**Stratified Quail**Spinach, feta and fennel on quinoa
arrangement with baby greens.**Spanakopita**Filled with local spinach, herbs,
feta and soft creamed onions, served
with tomato and green salad.**Eggs Confit**Bacon, spring vegetables, poached
egg and warm banana.**DESSERT OPTIONS****Chocolate Crepes**

Milk Ice Cream

With grape syrup

Maple-Cream Brûlée**\$5**

kismet

Positive Pie 2

12 State Street, Montpelier, 802-864-

APPETIZER OPTIONS**Bacon & Salad**Mashed greens, caesar salad, red onion, sunflower seeds and
honey balsamic vinaigrette.**Bruschetta**Cluster tomatoes, Mozzarella, Farm fresh mozzarella, red onion,
avocado, basil and olive tapenade.**Mussels**Mussels piccata blue mussels, appleswood smoked bacon
Cold Hollow cider and herb aromatics.**ENTREE OPTIONS****Peppercorn-Crusted Steak**Grilled New York strip with peppercorn crust and horseradish,
blue cheese crumble and baked au jus.**Marinated Sea Bass**With citrus marinade, grilled onions, green, chouri rice, arugula
and eden's lime vinaigrette.**Steaks**

Pan-seared scallops, cherries, basil, leeks and arugula.

DESSERT OPTIONS

Choose from any of the desserts of the day.

\$5

Salt

209 Barr Street, Montpelier, 056 0076

Closed Monday

AFFLUENT OPTIONS

Rabbit Confit Tartlette
With figs

Straw Plate*

Duck-sausage-stuffed box with
apple-cider reduction over local beans
and wild rice topped with pickled
shallots. Mashed potatoes are herbed
with white-truffle mustard

Soldi

Fried green tomatoes, macaroni
and cheese, and toasted almonds

LACQUER OPTIONS

Citrus and Rosemary-OB-
Poached Cod

In aspic broth, with fennel, arugula
and wild green

Cosomani

With marinated portobello, shaved pork,
duck egg, serrano and serrano oil

Lemon-Pepper Fettuccine

With rompене, wild greens,
Salsiccia, wild mushrooms and

Alfredo-style cheese

DESSERT OPTIONS

Strawberry and Cracked-
Pepper Ice Cream
With mango compote

Current Pâté de Fruit

Flanless Chocolate Cake
With Bailey Hazelnut cheese

\$15

LACQUER OPTIONS

Creamy

Crème Brûlée

Crème Caramel

Crème Soufflé

Crème Tarte

Crème Verte

Crème Whipped

Crème Yule

Crème Zabaglione

Custard

Eclair

Eclairage

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